A collection of tried and proven recipes

Ways to prepare wild game

EDITOR'S NOTE: The following recipes for cooking wild game were provided by Linda Youngblood, an Appomattox County homemaker who specializes in cooking game. Mrs. Youngblood has collected these tried and true recipes over a number of years. Sportsmen in Appomattox may wish to use one or more of these recipes for a different type of holiday meal.

Wild Duck in a Crockpot
2 medium or 3 small lean, wild ducks, cut in half (can be skinned)
1 tsp. instant minced onion
¼ tsp. tarragon leaves (optional) 2 tbsp. butter
½ cup orange juice
¼ tsp. dry mustard
¼ tsp. salt
¼ cup currant jelly
1 tbsp. grated orange peel
2 tbsp. port wine

Place halves of duck, skin-side-up, in a slow-cooking pot. In a small saucepan, saute' minced onion and tarragon leaves in butter. Add orange juice, mustard, salt, currant jelly, and orange peel. Cook, stirring constantly, until jelly is melted. Take off the stove and stir in the port wine. Pour this mixture over ducks, cover and cook on "low" heat for 8 - 9 hours.

Wild Duck in a Pressure Cooker
1 wild duck ½ orange
salt
½ tbsp. fat
½ cup orange juice

Prick the skin of the duck with a fork. Sprinkle the body cavity with salt and place the orange half inside the bird. If the duck has been split up the back, tie string around it to hold the body cavity closed.

Heat your pressure cooker, add fat and brown duck. Remove excess fat and add orange juice. Close cover securely, place the regulator on steam vent and cook for 25 minutes at 15-pounds pressure. Let the pressure drop of its own accord, then serve.

Old Fashioned Venison and Gravy
¼ cup flour
Salt and pepper
½ cup chopped onions

Slice your venison as thinly as possible. Sprinkle with salt and pepper, flour and fry until brown in bacon grease in a big iron skillet. After all the meat has been browned well, remove to bowl or deep dish. Brown ½ cup chopped onions in the grease, stir in ¼ cup flour, salt and pepper to taste and slowly add enough hot water water to make a medium thin gravy.

Stir well, add venison, reduce heat to simmer until meat is tender.

Make homemade buttermilk biscuits with this.

Serve with creamed potatoes, string beans, and for dessert, cherry cobbler.

Baked Squirrels
4 to 6 squirrels, cut in serving pieces
flour
vegetable or bacon fat for browning
1 bay leaf
½ package onion soup mix
1 can (10¾ ounces) golden mushroom soup
½ soup can milk

Preheat oven to 325°. Roll squirrel pieces in flour and then brown in hot fat in a skillet. After browning, remove pieces from skillet and place in a deep oven casserole with cover. In a small bowl, mix bay leaf, onion soup mix, mushroom soup and milk. Pour this mixture over squirrels. Cover and cook in a slow oven for 1½ to 2 hours or until squirrel are tender.

Rabbit Stew
1 large or 2 small rabbits, cut in serving pieces
2 tsp. salt
3 tbsp. butter
1 cup potatoes, cut in strips
½ cup celery, cut in strips
½ cup carrots, cut in strips
1 medium onion, sliced
Water
1 can (8 ounces) tomato sauce
¼ cup parsley, chopped
Salt to taste

Cover rabbit with cool water to which 1 tsp. of salt has been added. Let boil 10 minutes. Discard water. Cover rabbit again with cool water and add 1 tsp. salt. Simmer until rabbit is tender. Remove pieces and drain. Set 2 cups of broth aside. When cool, bone rabbit and cut into 1-inch pieces.

Melt butter in deep skillet and add vegetables. Cover and cook 15 minutes. Add rabbit broth and tomato sauce. Bring this mixture to a boil and add rabbit pieces, parsley, and salt. Thicken with flour and water paste and cook 15 minutes. Serves 3 to 4.

Rabbit Gravy

Use the stock from the stewed rabbits and boil the bones with chicken bouillon cubes, add onion and celery for additional stock. Strain, then add flour, water and the drippings from the roast rabbit. Add salt, pepper, sage, or poultry seasoning.

Venison Roast

Vension roast can be done in an hour and a half in a pressure cooker as opposed to three to six hours in an oven. And once you taste venison, you may never again want roast beef.

To prepare simply salt and pepper the roast, sprinkle it with garlic salt, place in the pressure cooker with a cup and a half of water, and cook for 60 to 90 minutes. If desired add whole potatoes, onions, and carrots. This can be done by allowing the pressure to drop, removing the top, adding the vegetables, and allowing the meal to cook

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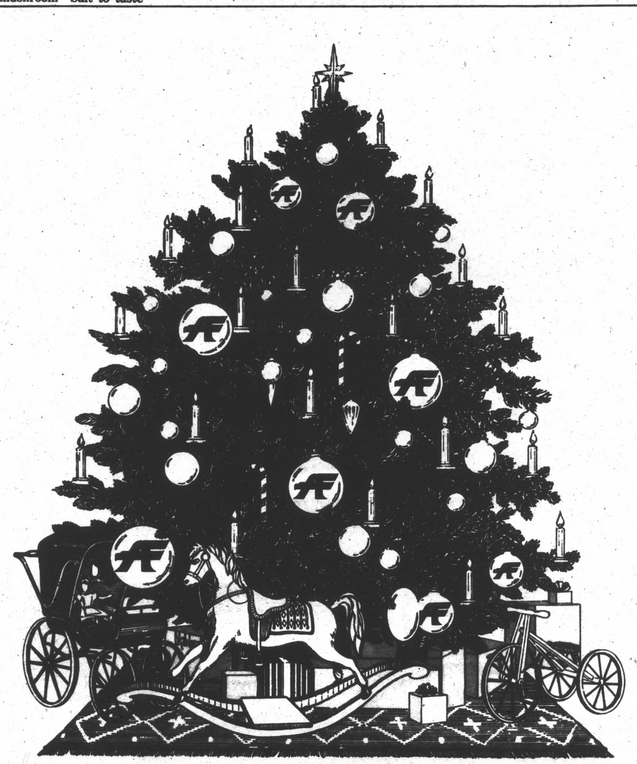

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On cooking game

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under pressure for about 20 more minutes.

When using a pressure cooker the meat can be browned in the cooker itself. After browning the meat, the lid should be secured and the pressure gauge put on the stem immediately.

Venison Meat Loaf
1½ lb. venison hamburger
½ lb. ground pork
¾ cup bread crumbs
½ cup milk
2 beaten eggs
½ cup chopped onion
¼ cup chopped green peppers
¾ tsp. sage
1½ tsp. salt
⅛ tsp. pepper

Soak the crumbs in milk and add the rest of the ingredients. Mix well. Bake in a large loaf pan at 350° for 45 minutes. Take out and top with a mixture of ½ cup mustard, ½ cup ketchup and 2 tablespoons brown sugar. Bake for 15 more minutes.

Venison Patties
2 lbs. ground venison
3 Tbsps. very fine bread crumbs
2 Tbsps. finely chopped onion
2 tsps. salt
1 egg, slightly beaten
½ tsp. turmeric
¼ tsp. chili powder
¼ tsp. garlic salt
1/8 tsp. pepper
½ cup bacon drippings
⅓ cup hot water

Blend venison, bread crumbs, egg, onion and spices. Shape into patties. Brown in melted bacon drippings. When browned, add water. Cover and simmer 1 to 1½ hours. Makes 4 to 6 servings.

THESE FELLOWS ARE all ready to get that venison for a holiday meal....at least they were in 1956. Lloyd Bryant came across this picture of five bow-and-arrow enthusiasts. Recognize them? Front row, kneeling, are Toby Inge and Jack Layne. Standing, from left, are Jim Beamer, Wilson Gilliam, and Joe Flenkin. All were employees of Transco when the picture was taken and all have retired with the exception of Jack Layne.

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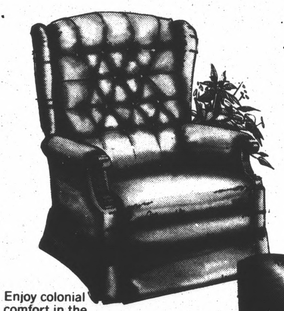

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